

Chianti

EST. 1996

ANTIPASTI

OLIVE E CUCUNCI

olives and capers marinated
with rosemary and orange zest

31

BURRATA CON PANZANELLA

burrata from a local manufacture,
with tomatoes, pickled onions,
and herb croutons

49

CALAMARI „CACIO E PEPE“

deep fried squids breaded
in pecorino and black pepper,
with potatoes and lemon aioli

49

VITELLO TONNATO

thinly sliced roasted veal
with creamy tuna sauce

51

TARTARE DI MANZO

beef tenderloin tartare with sous vide
egg yolk, marinated chanterelle
mushrooms, and pancetta cream

58

INSALATA CHIANTI

lettuce with fresh vegetables
and herbal vinaigrette

29

with shrimps in white wine

48

with corn bred chicken

42

ZUPPA

STRACCIATELLA

chicken broth with grana cheese
and egg drop noodles

28

PRIMI

fresh homemade pasta since 1996

PICI ALL'ARRABBIATA

pici with spicy tomato sauce

36

PAPPARDELLE CON PESTO

green pappardelle with fresh
basil pesto, stracciatella
and basil chips

46

TAGLIATELLE ROSSE

red tagliatelle in creamy
white truffle sauce

56

LINGUINE CON GAMBERI

linguine with shrimp in wine sauce,
with garlic and lemon zest

67

SPAGHETTI ALLA CARBONARA

spaghetti with crispy guanciale,
egg yolk and pecorino

39

LASAGNE AL RAGÙ

lasagne with venison baked
with creamy tomato sauce
and mozzarella fior di latte

51

GNOCCHI AL GORGONZOLA

potato gnocchi in creamy
gorgonzola sauce, with nuts

38

RAVIOLI DEL GIORNO

ask your waiter about today's version

38

RISOTTO DI STAGIONE

seasonal risotto

49

The products used in our dishes may contain allergens
and their derivatives. Ask your waiter for the details.

For recipe and grammage information
please contact the manager.

The price of dishes and fruit juices includes 8% VAT.
The price of seafood dishes includes 23% VAT.

We add 12,5% service charge to groups of 5 or more.

SECONDI

PARMIGIANA DI MELANZANE	51
eggplant fried in tomatoes with mozzarella and basil	
GAMBERI ALLA GRAPPA	67
fried shrimps flambéed with grappa, served with zucchini and sun-dried tomatoes	
BISTECCA DI CALAMARO GIGANTE	69
grilled squid steak, served with pea and mint purée	

TACCHINO ALLA MILANESE	64
breaded turkey cutlet marinated in citrus, served with arugula salad	
FILETTO DI MANZO	145
sirloin steak with seasonal extras	
FIORENTINA	330
Florentine steak for two persons ~1 kg	

CONTORNI

SPINACI SPADELLATI	15
blanched spinach	
INSALATA MISTA	15
mixed greens with vinaigrette	
PATATINE FRITTE AL TARTUFO	18
truffle fries	
PATATE AL ROSMARINO	15
potatoes with rosemary and garlic	
PANE FATTO IN CASA	15
basket of homemade bread	

DOLCI

PANNA COTTA	25
TIRAMISÙ	29
SELEZIONE DI FORMAGGI	74
a selection of Italian cheeses	

APERITIVI

Aperol Spritz	35
Bellini	30
Campari Soda	29
Campari Orange	35
Hugo	32
Negroni	38

BEVANDE

Homemade lemonade	17
Fresh citrus juice	18
Aranciata Amara	14
Wiatrowy Sad pressed juice	13
Cisowianka 330 700 ml	13 16
Acqua Panna, San Pellegrino 250 750 ml	16 21
Coca-Cola, Cola-Cola Zero, Fanta, Sprite, Kinley	12
Tea	17
Espresso, Americano	12
Espresso doppio, Capuccino, Caffè Latte	18

SPUMANTI

Prosecco 125 ml	31
Prosecco 750 ml	160

BIRRE

Menabrea Birra Zero 330 ml	21
Menabrea Birra Weiss 330 ml	21
Menabrea Birra Bionda 330 ml	21
Regional beer 500 ml	18